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262 257 *Sweet Preserves.* Figs and apricots (which are also eaten raw in season) are made into very sweet jams which are eaten throughout the year. Grapes (extensively eaten raw in season) and carob pods are made into another type of preserve, called *dibs*, which has the consistency of molasses.

A preserve of a rather special type, *ḥalaawi*, ("sweet"), is obtained from the city in returnable cans. It comes in a hard cake which flakes when cut. Its essential ingredients are sugar and *ṭiḥiini* (mashed sesame seeds). *Ḥalaawi* is very sweet and "rich," and is considered to be a great delicacy which is eaten, alone or with bread, at the close of the meal.

262 252 *Milk products.* Milk is not usually taken raw, although there is one dish, *laban ʾimmu*, which consists of hot milk in which float pastry balls which are stuffed with rice and/or meat. Rather, milk is preferred in three fermented forms: white cheese (from goat's milk), *laban* ("sour" milk, known in America as "yoghurt"), and *labni* (drained *laban*, which has the consistency of cream cheese). Of the three, *laban* is the most extensively used. It appears at every meal and is the preferred sauce with which to eat cooked *kibbi*.

Eggs are sometimes eaten hard boiled, but they are preferred when included in a dish which is a combination of omelette and meat loaf. Potatoes and turnips, also, are usually included in a larger combination. "French fried" potatoes are known, but not by that name.

Onions and garlic are eaten cooked or raw, alone or in combination with other things: Rice is used for stuffing or is served as a dish, boiled, and covered with onions.

272 263 Tea (*shayy*) is taken very sweet, but milk is never added. As with coffee, the sugar is boiled along with the main ingredient. The common occidental notion, however, that "Turkish" coffee (*qahwi*) really isn't Turkish coffee unless it is sirupy sweet is not necessarily founded on fact. Some prefer it with little sugar or none at all, and the guest is usually asked if he prefers it very sweet, sweet, or bitter. The only requirements are that it be thick and very hot.

262 252 Of the summer products which have not been considered so far, squash is the only one which appears in cooked form, frequently stuffed with rice and/or meat (*kuusa maḥshi*). (There is a general notion that cool foods are preferable in hot weather, hot foods in cold weather, but this is not rigidly followed in practice.)

Sliced cucumbers and tomatoes, in olive oil, are served in summer, but these, and other vegetables, are preferred when included in two larger dishes. One of these is a very delicious salad (*ṣalaṭa*) consisting of lettuce, tomato, cucumber, parsley, mint, onion, and garlic. The dressing is a mixture of lemon juice and olive oil. The other is *tabbuuli*. This has nearly the same ingredients as the salad, but they are chopped up very fine and mixed with cracked wheat which has been soaked in water. Like raw *kibbi*, *tabbuuli* is served in the form of a mound, and its eating is associated with the drinking of *ʿaraq*.

Legumes are not too commonly eaten alone without further preparation than